



EN

Menu



— *ZUM* —

BEISPIEL



CAFE
RESTAURANT
BAR





*Love is an ingredient.
You can taste it in our house-made bread,
pasta and ice-cream and in the flavours we
have brought to you from all over the world.
Eat, love, repeat.*





We take great care in choosing the ingredients for your food. In November 2020 we won a championship in a nationwide competition for using organic produce in restaurant kitchens. We are very proud of the achievement! Over 60 % of all our ingredients are organic.

The meals include house-made organic bread and churned butter. The breads are baked with different sourdoughs, some also include a small amount of yeast. Our sourdoughs are Italian biga, French poolish and a traditional German sourdough, Anstellgut. Bread is also available gluten-free.

Zum's house-made pasta is freshly-made with sourdough and from organic durum wheat.

L = lactose-free
G = gluten-free

V = vegetarian
Vegan

All Day Breakfast

Breakfast includes a selection of organic sourdough bread. Bread is also available gluten-free.

Dagen efter:

Fried organic eggs, crispy Black Forest ham, char-grilled freshly made sausages and steak tomato, organic salad, organic coffee or tea, organic orange juice (L, G) **20 €**

Frühstück: Croissant, charcuterie, organic salad, house-made pomegranate & raspberry jam, cheddar gratinated organic egg, grilled vegetables, organic mountain cheese, organic coffee or tea, organic orange juice (L) **20 €**

Buenas Dias: Corn chilaquiles, fried organic egg, mojacete salsa, grilled avocado, bell pepper, aubergine, organic salad, organic coffee or tea, organic orange juice (L, G, V) **20 €**

Latte or cappuccino **+ 2 €**

Mimosa **+ 6 €**



Starters, salads and soups

Zum Antipasti: A selection of Zum delicacies – includes cheese, meat and vegetables (L, G) **12 €**

Bruschetta: Crispy focaccia crostino, tomato, organic basil, garlic, organic parmesan (L, V) **8 €**

Cavolfiore: Fried cauliflower, taggiasca olives, fermented organic lemon and chili, tomato, garlic, leaf parsley, hummus (L, G, vegan) **11 €**

Caesar salad (L) contains anchovies **14 €**

+ char-grilled organic cockerel breast (local meat) **+ 6 €**

+ Zum's char-grilled goat sausages (local meat) **+ 6 €**

+ slightly smoked salmon **+ 6 €**

+ 5 garlic & chili fried mazzancolle prawns **+ 7 €**

+ grilled vegetables **+ 4 €**

+ fried goat cheese **+ 4 €**

+ organic falafels made from local peas **+ 4 €**

Mezze salad (L, G, V) **15 €**

Organic salad, hummus, tzatziki, stuffed vine leaves, grilled bell pepper, zucchini, aubergine, ewe's feta

+ char-grilled organic cockerel breast (local meat) **+ 6 €**

+ Zum's char-grilled goat sausages (local meat) **+ 6 €**

+ slightly smoked salmon **+ 6 €**

+ 5 garlic & chili fried mazzancolle prawns **+ 7 €**

+ grilled vegetables **+ 4 €**

+ fried goat cheese **+ 4 €**

+ organic falafels made from local peas **+ 4 €**

Organic tomato soup, ewe's feta, basil oil (L, G, V) **8,5 / 12,5 €**

also a vegan version with grilled avocado

Zum's salmon soup (L, G) **10 / 14 €**

Zuppa di pesce alla Gallipolina - Gallipolian fish soup (L, G) **12 / 16 €**

Main courses

Malin på landet:

Organic char-grilled cockerel breast (local meat), Malin's honey, crispy focaccia, fried goat cheese, pecan nuts, organic pomegranate, grilled vegetables, organic salad (L) **23 €**

Salmon: Slightly smoked salmon, organic spinach sauce, Rosamunda potatoes, vegetables, organic salad (L, G) **22 €**

Salsicce di capra: Zum's char-grilled goat sausages (local meat), mojacete salsa, Rosamunda potatoes, vegetables, organic salad (L, G) **23 €**

Galetto: Char-grilled organic cockerel breast (local meat), dark porcino sauce, vegetables, Rosamunda potatoes, organic salad (L, G) **24 €**

Pluma: Iberico pork pluma steak, French fries, Iberian mojo criollo mayonnaise, vegetables, organic salad (L, G) **26 €**

Amogghio falafel:

Organic falafels made from local peas, taggiasca olives, Sicilian amogghio sauce, pumpkin & rosemary cake, vegetables, organic salad (L, G, vegan) **19 €**

Galette di zucca e melanzane:

Pumpkin & aubergine galette, organic tomato, organic parmesan, organic salad (L, G, V) **19 €**



Risottos

Our risottos are made with organic Roma rice from the 600-year-old Principato di Lucedio estate. All risottos are made with organic wine, butter and organic parmesan. Risottos are also available dairy-free with avocado.

Risotto alla zucca: Roasted pumpkin, dolcita tomatoes, onion, garlic, sage, organic salad (L, G, V) *also a vegan version* **21 €**

Risotto ai funghi porcini: Local porcino mushrooms, leaf parsley, onion, garlic, organic salad (L, G, V) *also a vegan version* **21 €**

Risotto alla Madonna: 8 mazzancolle prawns, chili, sugar snap peas, dolcita tomatoes, organic parmesan, organic salad (L, G) **24 €**

Pasta

Our house-made organic pastas are made from sourdough. Even more delicious than before as well as easily digestible. Pasta dishes are also available gluten-free.

Holy George (medium spicy): House-made linguine pasta, chili, 8 mazzancolle prawns, roasted garlic, fermented organic lemon, avocado, leaf parsley, dolcita tomatoes, organic parmesan, organic salad (L) *also a vegetarian version* **24 €**

Bockkärret: House-made bucatini pasta, minced elk meat from local Bockkärret forest, local porcino mushrooms, organic red wine, dolcita tomatoes, garlic, parsley, organic parmesan, organic salad (L) **23 €**

Alfredo: House-made radiatore pasta, char-grilled organic cockerel breast (local meat), velouté sauce, dolcita tomatoes, organic parmesan, organic salad (L) **23 €**

Campanelle al limone e carciofi: House-made campanelle pasta, artichoke sauce, fried Apulian artichoke, taggiasca olives, dolcita tomatoes, leaf parsley, organic feta cheese, organic salad (L, V) **22 €**

Pfifferling: House-made trivoglio pasta, local small chanterelles, sugar snap peas, dolcita tomatoes, ewe's halloumi, leaf parsley, organic salad (L, V) **21 €**

Hamburgers

The rolls are chewy, house-made organic muffulettas baked with biga sourdough. All our hamburgers are also available gluten-free. The sauces can be swapped according to taste. Burger steaks are grilled medium unless requested otherwise. Meat burgers are also available with grilled organic cockerel breast.

Lady Burger (open burger, medium spicy): Local organic minced meat steak (200 g), cheddar, carrot salsa, Mediterranean salad (L) **21 €**

Gent's Burger (medium spicy): Local organic minced meat steak (200 g), cheddar, carrot salsa, French fries, organic salad (L) **21 €**

Surfer Burger (medium spicy): Local organic minced meat steak (200 g), cheddar, guacamole, grilled ramiro pepper, French fries, morito mayonnaise, organic salad (L) **23 €**



Waldo Burger:

Local organic minced meat steak (200 g),
crispy Black forest ham, steak tomato, cheddar,
garlic & parsley mayonnaise, French fries,
organic salad (L) **23 €**

Tiger Burger: Organic tiger nut steak,
char-grilled zucchini, cheddar, frigitello mayonnaise,
French fries, organic salad
(L, V) *also a vegan version* **21 €**

Extra dips 1 € / each: Carrot salsa, tzatziki,
house-made organic ketchup, hummus, mojacete salsa,
frigitello mayonnaise, garlic & parsley mayonnaise,
morito mayonnaise.

*Hummus, ketchup, mojacete salsa and frigitello mayonnaise
are vegan.*

Desserts

Runeberg ice cream, Fredrika granola, raspberry sauce
(L, V) **7,5 €**

Affogato: House-made vanilla ice cream
& double espresso (L, G, V) **7 €**

Malin's tiramisu (L, V) **9 €**

**Warm Death by chocolate cake
and pistachio ice cream** (L, G, V) **8,5 €**

Chocolate mousse cake (L, G, V)
contains almonds **4,5 €**

Organic vanilla crème brûlée (L, G, V) **8,5 €**
*We buy our organic vanilla directly from a small
Madagascar family business.*

Zum ice cream or sorbet* (L, G, V)
Ask for seasonal flavours

4 € / scoop
6 € / 2 scoops
6 € / 3 small scoops
8 € / 5 small scoops

Zum's adult ice creams and sorbets*
(L, G, V) **5,5 € / scoop**

** We make all our Zum ice creams ourselves without
emulsifiers or ice cream mixtures. Ask for the ice cream
selection of the day.*

*Adult ice creams contain alcohol and cannot be sold or
served for under 18-year-olds.*

*All our ice creams are lactose-free, gluten-free and egg-free.
Ask for our delicious vegan ice creams.*



Children's menu (for children under 12 years)

Fried salmon and Rosamunda potatoes, vegetables,
cucumber, tomato, fruit (L, G) **10 €**

House-made organic pasta and butter, cucumber,
tomato, fruit (L, V) **5 €**

Organic falafel from local peas, Rosamunda potatoes,
freshly made organic tomato sauce, cucumber,
tomato, fruit (L, G, V) **7,5 €**

House-made organic pasta and organic tomato sauce,
organic parmesan, cucumber, tomato, fruit
(L, V) **7,5 €**

Organic Bolognese: House-made organic pasta,
organic Bolognese sauce (local meat),
organic parmesan, cucumber, tomato, fruit (L) **8,5 €**

Cockerel pasta: House-made organic pasta,
creamy organic cockerel sauce, organic parmesan,
cucumber, tomato, fruit (L) **10 €**

Fried nitrite-free sausages, French fries,
house-made organic ketchup, cucumber,
tomato, fruit (L, G) **9 €**

Hamburger:
Char-grilled organic minced meat steak (local meat),
French fries, cucumber, house-made organic ketchup,
tomato, organic salad, fruit (L) **11 €**

Organic bread and butter are included in the meals.



*Zum Artisan
Ice Cream*

Made in Old Porvoo

**ALSO AS TAKE AWAY
IN 0,5 L BOXES.**



— *ZUM* —
BEISPIEL



EAT > *love* > REPEAT

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www.zum.fi

WiFi: Zum Guest



Friends?